

WHERE LOVE FINDS ITS PERFECT SETTING



THE HOTEL AT ARUNDEL PRESERVE

At The Hotel At Arundel Preserve, we believe your wedding should be as unique and unforgettable as your love story.

Our team provides personalized service and smooth execution, allowing you to enjoy every moment.

All Wedding Celebrations Include:

- Complimentary Two Bedroom-Suite for the couple on the wedding night (with \$25,000 food and beverage minimum and based on availability)
- Complimentary Standard Executive King with Minimums Below \$25,000
 - One-hour cocktail reception with hand-passed hors d'oeuvres
 - Choice of domestic cheese or vegetable crudité display
 - Open bar with customizable spirit tiers based on package chosen
 - White, ivory, or black linens with coordinating napkins
 - Champagne toast
- Wood parquet dance floor, staging for band, flatware, and stemware
 - Black parquet dance floor can be rented for an additional \$2,000
 - Dance floor sizes can go up to 20x20

Baltimore Wedding Package

\$179 per guest

A warm and welcoming celebration with classic elegance.

Includes:

- Four-hour assorted beer and wine bar
- Three butler-passed hors d'oeuvres
 - Choice of salad or soup
 - Choice of two entrées

Entrée selections:

- Smoked BBQ Salmon
- Herb Roasted Chicken with garlic thyme cream sauce
- Citrus Glazed Salmon with Lemon Beurre Blanc Sauce
- Chicken Roulade with Spinach and Sun-Dried Tomato with lemon chive sauce

Washington Wedding Package

\$199 per guest

A refined experience with elevated flavors and flexibility.

Includes:

- Four-hour open bar (Favorite Spirits tier)
- Four butler-passed hors d'oeuvres
 - Choice of salad or soup
 - Choice of two entrées

Entrée selections:

- Bone in Bourbon Pork Chop, Pineapple Pomegranate Hash
 - Crab Stuffed Chicken with Old Bay Butter Sauce
 - Beef Short Rib with Shallot Pinot Noir Sauce
- Pistachio Encrusted Salmon with Yellow Pepper Coulis
- Stuffed Chicken with Portobello Mushrooms and White Bean

Chesapeake Wedding Package

\$229 per guest

An indulgent, luxurious celebration for your most cherished day.

Includes:

- Five-hour open bar (Favorite Spirits tier)
 - Four butler-passed hors d'oeuvres
 - Charcuterie board
- Butler passed white wine during cocktail hour
 - Choice of Soup or Salad
 - One duet entrée option

Duet Entrée Selections (Choice of Two):

- Petit Filet Mignon Brandy Cream Sauce (Market Price)
 - Herb Roasted Chicken with Shallot Merlot Sauce
 - Crab Stuffed Shrimp (Two) with Lemon Chive Sauce
 - Sea Bass Blood Orange Gastrique (Market Price)
- Maryland Crab Cake with Tarragon Beurre Blanc (Market Price)
 - Pan Seared Salmon with Lemon Beurre Blanc Sauce
 - Braised Short Rib with Shallot Pinot Noir Sauce



Reception Hors D'oeuvres

Hot

Mini Beef Wellington

Mini Chicken Cordon Blue

Goat Cheese & Fig Flatbread

Asparagus Roll with Asiago & Blue Cheese in Phyllo

Thai Peanut Marinated Chicken Satay

Mini Moroccan Style Curry Chicken

Bacon Wrapped Casino Shrimp

Shrimp Tempura with Orange Horseradish Dipping Sauce

Coconut Shrimp with Spicy Mango Dipping Sauce

Rosemary Scented Lamb Lollipops with Pomegranate Glaze

Maryland Style Mini Crab Cakes with Remoulade Sauce

Atlantic Salmon Satay with Lime & Cilantro

Vietnamese Style Spring Roll with Sesame Garlic Sauce

Maple Glazed Sea Scallops with Red Onion Marmalade

Vegetable Samosa's

Cold

Smoked Salmon Mousse Bouchee

Crab Salad in a Crisp Cucumber Cup

Shrimp Cocktail Shooter

Stuffed Artichoke Hearts with Boursin Cheese

Tri-Color Tomato Bruschetta with Crab in Phyllo Cups

Coffee Crusted Tenderloin of Beef with Manchego Cheese

Coriander Crusted Tuna on Pickled Cucumber

Blackened Chicken with Chipotle Aioli Canape

Danish Shrimp with Blue Cheese & Salmon Roe





First Course Options – Soup or Salad

Salads:

- Baby field greens with dried cranberries, walnuts, and citrus basil vinaigrette
 - Baked parmesan crown Caesar salad
- Baby spinach and arugula with candied almonds, dried cranberries and shallot vinaigrette
 - Field greens with sliced pears, blue cheese, and balsamic vinaigrette
 - Field greens with dried apricots and pecans, champagne vinaigrette

Soups:

- Tomato Bisque
- Crab Bisque Seasonal Soup

All served with French rustic rolls and honey butter rosettes.

Vegetarian Entrées:

Available with all packages

One selection if offering a choice

- Spinach Ricotta Stuffed Peppers with Lime Zested Rice
- Caprese Garlic Butter Portobellos with Succotash Risotto
 - Grilled Quinoa Zucchini Boats with Farro
 - Cauliflower Parmesan with Zucchini Noodles
- Chickpea and Vegetable Curry with Rice and Pita Bread

Starch and Vegetable Choices:

Choice of One Starch and One Vegetable

Starch

Goat Cheese Mashed Potatoes

Asparagus Risotto

Boursin Cheese Whipped Mashed Potatoes

Mashed Potatoes

Fingerling Potatoes

Lime Zested Rice

Vegetables

Roasted Root Vegetables

Asparagus

Baby Carrots

Haricot Verts

Seasonal Vegetables





Bar Packages

Familiar Spirits

(Upgrade from Beer and Wine Package)

Includes Absolut Vodka, Bacardi Rum, Jim Bean Whiskey, House Gin, and Mixers

Assorted Beers and House Wine

Upgrade: \$20/Person

Extend Service: \$15/person

Favorite Spirits

(Included in Washington and Chesapeake Wedding Packages)

Includes Tito's Vodka, Patron Silver, Maker's Mark, Tanqueray Gin

Assorted Beers and House Wine

Upgrade from Familiar Spirits: \$15/person

Extend Service: \$15/person

Finest Spirits

(Upgrade Option for Washington and Chesapeake Packages)

Includes Grey Goose, Bombay Sapphire, Woodford Reserve, Patron Anejo

Assorted Beers and House Wine

Upgrade from Favorite Spirits: \$20/person

Extend Service: \$16/person

Optional Add-On:

Tableside house wine service with dinner: \$18/person

Bar Packages can only be extended to five hours of service





Ceremony and Rehearsal Space

A designated space for your wedding ceremony and rehearsal is available for a flat fee of \$1,500. This ensures a smooth and coordinated experience for both your practice run and your special day.

Hotel is not responsible for running rehearsal ceremonies.

Wedding Planner Requirement

To maintain the highest standards of coordination and execution, couples are required to hire a professional wedding planner. This may either be a day-of coordinator or a full-service planner, depending on your preferences and planning needs.

Private Wedding Tasting

A personalized tasting session is included for up to four guests based on events above 100 guests, scheduled approximately four to five months prior to your wedding date. This allows you to sample and finalize your menu selections with our culinary team.

Vendor Recommendation

We offer vendor recommendations upon request, including trusted professionals for photography, floral design, entertainment, and more. It is required that all vendors have \$1 million in liability insurance.

Non-Refundable Deposit

To secure your date, a non-refundable deposit equal to 25% of the food and beverage minimum is required at the time of contract signing. This deposit will be applied toward your final balance.

Final Guest Count and Menu Item Selections

Your final guest count must be submitted no later than ten business days prior to the event. This ensures accurate planning for catering, seating, and staffing. If denoting meal choices for guests, clients must also do escort cards or place cards denoting the meal choice selection as well as a spreadsheet with guest's names and meal choices per table.

Room Rental and Setup Access

For couples requiring early access to the venue on the wedding day, a room rental fee of \$5,000 guarantees setup beginning at 9am, otherwise setup will be contracted five hours before start time of dinner. This allows ample time for vendor arrivals, décor installation, and preparation.

Room Rental for all Weddings \$2,000

All Prices noted before 25% Service Charge, 6% MD Sales Tax and 9% MD Alcohol Tax

